



# LET'S GET IT STARTED

## MEXICALI DUO

gulf shrimp & sea scallops, micro greens, over mexican style street corn spread. 15

## CRAB QUESADILLA

lump crabmeat, fire roasted corn, poblano & onion, cheddar jack, southwest ranch. 16

## PEEL & EAT SHRIMP

dusted with old bay, with cocktail sauce.  
half pound 16 one pound 25

## SHEET PAN NACHOS

house fried tortillas, queso blanco, jalapeno, charred salsa, pickled onion, chipotle crema, shredded lettuce, guacamole & green onion. 12  
with chicken or steak +6

## WINGS

hot | mild | cajun | old bay  
sweet thai chili | barbecue  
boneless by the half pound 10  
traditional small (5pc) 9 regular (10pc) 16

## FIRECRACKER SHRIMP

lightly fried, spicy sriracha aioli. 12

## FRIED MOZZARELLA

with homemade marinara. 10

## CALAMARI

roasted garlic aioli, sweet chili glaze. 14

## CREAMY CRAB DIP

house recipe with house fried tortillas. 15

## CRAB STUFFED PRETZELS

bavarian pretzels, stuffed with our creamy crab dip, melted cheddar jack. 17

## plain jane pretzels

with queso blanco & honey mustard. 10

## FRIED SHRIMP

hand breaded, with cocktail sauce. 12

## QUESADILLA

chicken breast, grilled onion & mushroom, melted cheddar jack. 13  
with shrimp 14 with steak 14

## BACON WRAPPED SHRIMP

gulf shrimp, smoked bacon, zesty orange glaze. 12

## CHIPS & SALSA

charred salsa, house fried tortillas. 9

## HOMEMADE SOUP

ask your server for today's selection.

# FRESH GREENS

## BY-THE-CAESAR

romaine, homemade croutons, shaved parmesan, creamy caesar. 9

## PEACH, PLEASE

arugula, grilled peaches, tomato, sliced almond, blood orange vinaigrette. 11

## SHRIMP & AVOCADO

romaine, grilled shrimp, avocado, tomato, red onion, honey lime jalapeno vinaigrette, crispy tortilla strips. 17

## CHICKEN CAPRESE SALAD

mixed greens, seared chicken, fresh mozzarella, tomato, avocado, balsamic reduction, basil vinaigrette. 16

## SHORE HOUSE

seasonal greens, tomato, cucumber, red onion, shredded carrot, homemade croutons, choice of dressing. 9

## SALAD DRESSINGS

balsamic vinaigrette | ranch | blue cheese | honey mustard  
blood orange vinaigrette | southwest ranch  
honey lime jalapeno vinaigrette | basil vinaigrette

## ADD TO ANY SALAD

grilled chicken 9 | shrimp 11 | salmon 15  
scallops 15 | steak 10 | additional toppings ½

# REEF STEAMERS

## p.e.i mussels or little neck clams

sauteed with your choice of one of our signature sauces, with toasted italian bread. 14

add linguine 6



## SIGNATURE SAUCES

white wine butter garlic | rosé cream | spicy diablo

# CRAFT TACOS

served on warm corn tortillas, with charred salsa & tortilla chips.

## BAJA SHRIMP

crispy shrimp, mango salsa, ciltantro, spicy mayo, queso fresco. 16

## CRISPY CHICKEN

crispy chicken tossed with hot honey, spicy cajun slaw, jalapeno, queso fresco. 15

## CARNE ASADA

marinated steak, pickled onion, queso fresco, fire roasted corn salsa. 16

## TACOS GRINGOS

choice of chicken or steak, melted cheddar jack, shredded lettuce, tomato. 15

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Please Note, a 20% Service Charge is added to Dine In Checks & divided amongst the service staff in lieu of a gratuity.  
Any additional tip is not necessary, but always appreciated. Thank you for your support. Have a Rockin' Day!



## OFF THE DOCKS

### BLUE CRAB RAVIOLI

blue crab meat & ricotta ravioli, parsley cream sauce, topped with lump crab & sundried tomato. 26

### ATLANTIC SALMON

lightly seasoned & grilled, with steamed rice & green beans. 27

### BUTTERFLIED SHRIMP

hand breaded & fried, with cocktail sauce, choice of two sides. 23

### SEARED SEA SCALLOPS

pan seared u/10 sea scallops, over parmesan risotto & green beans. 30

### CRAB CAKES

made from our house recipe with colossal, lump & claw meats.

#### Dinner

choice of **one** or **two** crab cakes, garlic mashed & green beans. MARKET PRICE

#### Sandwich

lettuce, tomato, brioche bun. choice of french fries or chips. MARKET PRICE

### CAJUN SHRIMP PENNE

sauteed gulf shrimp, creamy cajun sauce, with sundried tomato & basil, shaved parmesan. 24

### ALASKAN FISH & CHIPS

battered pacific cod, french fries, tartar, lemon, parsley & cole slaw. 20

### LOBSTER & CRAB MAC

lobster & lump crab meats tossed with cavatappi in our ultra creamy sauce. 30

### FRIED FLOUNDER

breaded & fried golden brown, with two sides. 22

## CRACKIN' CRAB LEGS

approximately 1 pound. served with old bay french fries.

ALASKAN SNOW CRAB CLUSTERS MARKET PRICE

DUNGENESS CRAB CLUSTERS MARKET PRICE



## CHARGRILLED STEAKS

we proudly serve only Certified Angus Beef®, the best angus brand available. 10 quality standards, including abundant marbling, ensuring every bite is exceptionally flavorful, incredibly tender and naturally juicy.

all served with choice of one side.

### RIBEYE

rich, tender, juicy & full flavored, generous marbling throughout. 39

### NEW YORK STRIP

tender & full flavored, boneless. 23

### CENTER CUT SIRLOIN

lean, juicy & tender beef sirloin, center cut. 26

### CAJUN RIBEYE

cajun dry rub, topped with cajun butter. 40

### ENHANCE YOUR STEAK WITH...

cajun butter | garlic & herb butter  
sauteed onions 1 | sauteed mushrooms 2

### COOKING TEMPERATURES

**RARE** very red, cool center

**MEDIUM RARE** warm red center

**MEDIUM** warm pink center

**MEDIUM WELL** slightly pink center

**WELL\*** fire grilled throughout

\*well done temperatures cannot be achieved without significant quality loss & will not be guaranteed.

## ADD TO ANY ENTREE

GRILLED SHRIMP 11

ATLANTIC SALMON 15

SEA SCALLOPS 15

CRAB CAKE MKT

CREAMY CHESAPEAKE  
LUMP CRAB SAUCE 12

DUNGENESS CRAB CLUSTER MKT

SNOW CRAB CLUSTER MKT

## SEA SIDES

GARLIC MASHED POTATOES

BAKED POTATO

BROCCOLI

ASPARAGUS

GREEN BEANS

STEAMED WHITE RICE

FRENCH FRIES

HOMECOOKED CHIPS

COLE SLAW

## ON A ROLL

all served with french fries or homecooked chips.

### BACKYARD CHEESEBURGER

choice of cheese, with lettuce & tomato. 13  
add extra: patty +6, bacon or avocado +2,  
extra cheese, mushrooms, or jalapeños +1

### REEF BURGER

smoked bacon, cheddar cheese, sautéed mushrooms & onions. 16

### CHESAPEAKE BURGER

lump crab meat & provolone on a brioche bun with old bay mayo. 17

### SLICED PRIME RIB

certified angus beef® prime rib, slow roasted in house & sliced. choice of cheese. 16

### PHILLY CHEESESTEAK

original philly steak or grilled chicken, chopped with american cheese. 14

### FISH OUT OF WATER

fried flounder, pickle, mayo, tomato, cajun coleslaw, brioche bun. 15

THE REEF SEAFOOD & STEAK

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